

PRIVATE DINING
AT PAN PACIFIC LONDON

NEWTON, KATONG & MAXWELL



MEET ADAM BATEMAN

Executive Chef at Pan Pacific London

Adam's curated menus blend unique western techniques with south-eastern flavours, showcasing a thoughtful and respectful approach to cooking.



PRIVATE DINING ROOMS

Our three exclusive Private Dining Rooms at Pan Pacific London are named after famous Hawker centres in Singapore. These spaces can accommodate 12 to 50 guests, offering a personalised and memorable dining experience.

At Straits Kitchen, exceptional service is our hallmark. Our dedicated team goes above and beyond to surpass your expectations, guaranteeing a seamless and unforgettable dining event.

From custom menus and wine recommendations to attentive service, we handle all the details to ensure a flawless experience for you and your guests.



NEWTON

Maximum capacity / 12 guests

In this intimate private dining space in London, the cosy atmosphere is enhanced by dark wooden panel walls and a marble statement wall. With the capacity to accommodate up to 12 guests, the asymmetrical table setting under a striking modern lighting fixture creates a warm and intimate ambiance.



KATONG

Maximum capacity / 15 guests

Katong, with floor-to-ceiling glass windows that fill the room with natural light, is an ideal option for social gatherings of up to 15 guests around a central captain's table. Day or night, this private dining room in London never ceases to amaze with its captivating setting.



MAXWELL

Maximum capacity / 50 guests

Maxwell offers a destination experience for up to 50 guests, featuring floor-to-ceiling glass windows that flood the space with natural light and offer breathtaking views of the Plaza and city ambiance. Complete with a pre-event reception area, built-in audio system, Champagne wall, and glass door for privacy, it stands out as an excellent choice for group dining in London.



PRIVATE DINING ROOM HIRE RATES

MONDAY - FRIDAY

BREAKFAST & LUNCH

Room Hire | From £500

DINNER

Food and Beverage Minimum Spend

Newton | From £1,200

Katong | From £1,500

Maxwell | From £3,500

SATURDAY - SUNDAY

DINNER

Food and Beverage Minimum Spend

Newton | From £850

Katong | From £850

SAMPLE MENU

These are seasonal dishes and are subject to change

STARTER

Crispy Berkshire Pork Belly

Honey Mustard, Chilli Sauce

Crispy Tiger Prawns

Straits Black Pepper Sauce

Hot and Sour Lobster Soup

Infused Lobster Broth, Yuzu, Lemongrass,
Chilli, Kafir Lime

MAIN

Saffron Rack of Yorkshire Lamb

Saffron Cumin Sauce, Roquito Peppers, Mint

Umami Black Cod

Marinated Miso Teriyaki Sauce, Edamame, Wasabi, Seaweed, Snow Fungus

Asam Chargrilled Red Snapper

Tamarind Reduction, Fresh Tropical Salsa

DESSERT

Guanacoa Chocolate Mousse, Brownies,

Crunchy Hazelnut Praline, Soursop Sorbet



TERMS AND CONDITIONS

TO SECURE YOUR BOOKING | Full pre-payment and a signed contract is required.

CANCELLATION POLICY | We understand plans change, if you need to cancel your reservation, we kindly ask you to inform us 30 days prior to your booking. A cancellation fee of the full minimum spend or room hire will occur for any cancellation within the 30-day period.

CHANGE OF DATES | We will endeavour to accommodate your date change 30-days prior to your booking. Subject to availability.

SERVICE CHARGE | A 13.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.

MENUS AND DIETARY REQUIREMENTS | Please advise us of any dietary requirements and menu changes at least 7 days prior to your event.

CAKE FEE | A charge of £5 per person will be applied for bringing your own cake to the venue. A bespoke cake is available to order up to 7 days prior to your reservation.

CORKAGE | If you would like to bring your own wine, a corkage fee will be applied.

Our dedicated team are on
hand to tailor your event,
and look forward to hearing
from you

80 Houndsditch,
London, EC3A 7AB

dining.pplon@panpacific.com

T: +44 (0) 20 7118 6888

[@panpacificlondon](#)
panpacificlondon.com



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